Brunch Buffet
Sundays 11:00am till 2pm

Includes unlimited coffee or tea & juice or soda & $5 Mimosa Bar selections

Buffet Selection
items subject to change

On the Bar

Poached Shrimp*
Ceviche*
Crab Claws*

On The Pass

Pork Bacon, Pork Sausage
Turkey Sausage
Omelet Station
Breakfast Potatoes
Eggs Benedict
Waffles
Prime Rib* Carving

Main Table

Chef’s Salad
Artisan Cheese & Local Charcuterie
Grilled Vegetable Antipasto
Smoked Salmon*

Snack Table

Assortment of Pastries
Assortment of Fresh Fruits & Berries

Dessert Area

Assortment of Desserts
**Mimosa Bar $5/ea**

**Traditional** fresh squeezed orange juice, Prosecco

**Bellini** peach nectar & liqueur, Prosecco

**Fall Spiced** spiced pomegranate syrup, lemon, Prosecco

**Ginger-Honey** ginger & honey syrup, lemon, Prosecco

**Tropical** passionfruit-hibiscus syrup, lime, Prosecco

**Kir Royale** splash of Chambord, Prosecco

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**Shaken & Stirred**

**Aperol Spritz** Aperol, Prosecco, club soda 12.00

**Americano Spritz** Campari, club soda
  Carpano Antica sweet vermouth 13.00

**Negroni Sbagliato** Campari, Prosecco,
  Carpano Antica sweet vermouth 13.00

**Have a Cigar** Four Roses Bourbon, Amaro
  Averna, Cherry Heering, absinthe, chocolate bitters 16.00

**Hemingway Old Fashioned**
  Ron Zacapa 23yr rum, Plantation 5yr rum,
  Luxardo Maraschino, acai bitters, lime oil 16.00

**Mississippi Hoodoo** Baker’s 7 year Bourbon,
  Hennessey VSOP, Amaro Nonino, sweet vermouth,
  bitters, lemon oil 16.00

**Berry Caipiroska** blackberry & raspberry
  infused Tito’s Vodka, muddled lime & sugar 14.00

**Tysons Negroni** Campari, Tanqueray Gin,
  Amaro Cynar, Aquavit, orange oil 15.00

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$49.00 per Person
$24.00 per Child Under 12 years old

For parties of 6 people or larger, an automatic 19.5% gratuity will be added. *These items may be cooked to order.

Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.

Please inform your server if anyone in your party has a food allergy.

10.14.2019